

SIGNATURE TASTING MENU

£60.00

Chefs Amuse Bouche



Hand Dived Scallop

Cauliflower Cheese

Or

Roasted Butternut Squash

Toasted Seeds, Chestnut Purée, Woodland Mushrooms (V)



Garden Artichoke Velouté

Pink Fir Potatoes, Charred Leeks, Truffle



Smoked Wateredge Farm Sirloin

Cepe and Spelt Risotto, Braised Ox Cheek, Parsley Jelly, Cepe Jus

Or

Oak Smoked Onion

Ricotta, Shortbread Crumble, Onion Purée, Dressed Spinach (V)



Glazed Crotin de Chavignol

Truffled Honey and Beetroot



Pear Sorbet

Spiced Pear Puree, Gingerbread



Passion Fruit

Crisp Cannelloni, Dark Chocolate Cremeux

For those guests staying at the hotel on a dinner inclusive rate a £8.00 supplement per guest applies
This menu is served until 8.45pm and is designed for the whole table